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***Morale, Welfare, Recreation, and Services***

***FOOD SERVICE***

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1. The Air Force is able to perform its missions because of its competent and dedicated people. Supporting these people with a high quality food service program is one of the Air Force's highest priorities.
2. The Air Force will manage a high quality, cost efficient, demand driven food service program that emphasizes health, safety, and most importantly readiness. Responsiveness to mission requirements and customer demands, within reasonable needs, will determine the extent of the program. Installation commanders will set operating hours.
3. As part of its quality food service program, the Air Force will provide a trained food service force capable of responding to contingency and wartime operations. The Air Force will provide food service capability to satisfy requirements contained in the operational plans of the warfighting Commanders-in-Chief. To this end, mobility programs at the Air Force, major command, and base levels will organize and train Morale, Welfare, Recreation Services military forces (Prime Readiness in Base Support [RIBS]) for wartime and peacetime contingency combat service support roles. Specific food service guidance is found in AFI 10-214, *Air Force Prime RIBS Program*.
4. Air Force appropriated fund (APF) dining facilities will use either the Monetary Credit Allowance Management System (MCAMS), the Subsistence Credit Allowance Management System (SCAMS), or the A La Carte System. Meal charges for authorized customers, as directed in DoD 1338.10M, are found in AFI 34-401, Attachment 2.
5. APF food service operations will exercise fiscal responsibility in day-to-day management. The Air Force standard is APF food service operations will keep food cost within plus or minus 2 percent of their monthly earned income.
6. The Air Force will provide healthy food choices in all APF dining facilities according to the provisions of AFD 40-1, *Health Promotion*.
7. This directive establishes the following responsibilities and authorities:

7.1. The Office of the Secretary of the Air Force and Headquarters US Air Force (HQ USAF) are responsible for policy, resource advocacy, and oversight of the Air Force Food Service Program.

7.2. The Assistant Secretary of the Air Force for Manpower, Reserve Affairs, Installations and Environment (SAF/MI) is responsible for Services policy matters as described in Air Force Policy Directive 90-1, *Strategic Planning and Policy Formulation*, paragraph 1.5.2. SAF/MI approval is required before this document is changed, reissued, or rescinded.

7.3. The Director of Morale, Welfare, Recreation, and Services (HQ USAF/MW) will develop policy for the operation and oversight of the food service program.

7.4. The Air Force Morale, Welfare, Recreation and Services Agency (AFMWRSA) will provide technical expertise on data automation systems and software, training, guidance, assistance and evaluation of food service programs and facilities (construction and renovation), subsistence and food service equipment items, and recommendations to major commands (MAJCOM) and installations using the latest technology in food service research, and will manage the Hennessy Awards Program.

7.5. MAJCOMs will issue instructions on their missile crew food operations, central preparation facilities, and MCAMS operations as applicable.

7.6. Commanders, at their respective levels, exercise command supervision and operation over MAJCOM and installation food service programs.

7.7. Installation commanders are responsible for establishing quality food service programs for authorized patrons, maintaining food cost within plus or minus 2 percent of monthly earned income, monitoring full food service and food service attendant contracts, identifying requirements and executing their programs to comply with this policy.

## 8. Terms Explained:

8.1. **A La Carte System.** The system used where a variety of food items are available and the individual only pays for the food items selected and, if appropriate, a charge for related operating costs.

8.2. **Monetary Credit Allowance Management System.** The system used at food service facilities at remote or isolated sites that cannot get subsistence from a commissary and must use local suppliers. The meal price is fixed regardless of the menu items offered. If appropriate, a proportional charge for related operating costs may be added.

8.3. **Subsistence Credit Allowance Management System.** The system used for determining and managing cost of subsistence and earned income for food service facilities supported by commissaries. The meal price is fixed regardless of the menu item offered. If appropriate, a proportional charge for related operating costs may be added.

9. This directive implements DoD 1338.10-M, *Manual for the Department of Defense Food Service Program*, May 1992, and Changes 1 through 17; DoD Instruction 1338.10, *Department of Defense Food Service Program*, June 5, 1991; DoD Regulation 3235.2, *Food and Nutrition Research and Engineering Program*, April 1984; DoD Directive 5154.29, *DoD Pay and Allowances Committees*, May 23, 1990, and Change 1; DoD 7220.9-M, *Department of Defense Accounting Manual (C)*, October 1983, and Changes 8 through 19; and the Joint Travel Regulations.

**10.** Related instructions are in: AFI 10-214, *Air Force Prime RIBS Program*(formerly AFRs 140-3, 140-4, and 215-42); AFI 34-401, *Food Service Management*(formerly AFRs 146-7, 146-14, volumes 1 through 3, and 146-15); and AFI 34-402, *Meal Card Program* (formerly AFR 146-19).

**11.** See **Attachment 1** for measures used to comply with this policy.

NORMAND G. LEZY, Brig General, USAF  
Director of Morale, Welfare, Recreation, and Services

## Attachment 1 MEASURING AND DISPLAYING COMPLIANCE WITH POLICY

**A1.1.** APF food service operations are required to exercise fiscal responsibility in day-to-day management. The Air Force standard is APF food service operations will keep food costs within plus or minus 2 percent of their monthly earned income. Bases that show a cumulative gain or loss (as recorded on AF Form 249, **Food Service Operations Report**) that exceed 2 percent for 3 consecutive months will be reported to HQ USAF (**Figure A1.1.**).

**Figure A1.1. Sample Metric of Food Service From RCS: HAF-MWR(M)7503.**

